

Uncorked[®]

Celebrating 22 years of wine adventures!

Volume 23 • Issue 9



Discovering California's Best
"Mom & Pop" Wineries

Seven League Boots, Seven Brothers at **Robledo Family Winery**

- **María Robledo's Chicken Mole - Pg. 4**
- **Sonoma Valley Uncorked! - Pg. 7**
- **An Inn 2 Remember - Pg. 8**

TWO STELLAR WINES FROM ONE OF SONOMA'S MOST SUCCESSFUL WINE FAMILIES

ROBLEDO FAMILY WINERY

2009 "Seven Brothers" Napa Valley Tempranillo

- "We didn't submit this wine to competitions because it was made in such small quantities," says Robledo Marketing Director Jayme Rubke. "The response we've gotten has been overwhelmingly positive."
- This wine has a bright ruby color with heavy aromas of cranberry, blackberry, cinnamon, spice and toasted oak. The flavors of dried black fruit, toasted cedar and tobacco mingle with great acidity and strong tannins to produce a long, rich finish.
- All of the fruit for this wine was grown at Rancho Rincon in the Carneros region of the Napa Valley. "Tempranillo is easy to grow when you have the right soil and climate," says Winemaker Everardo Robledo.
- Grapes were handpicked on October 20, 2009 and delivered to the Robledo facility in Sonoma Valley, where they were sorted and gently crushed. Fermentation lasted approximately eight days.
- This wine aged for nine months in American oak barrels. The final blend was 91% Tempranillo and 9% mixed Port grape varieties.
- "We've been producing our Napa Tempranillo since 2008. We decided to make it because it's one of the varietals that grows in Spain and goes back to our Spanish roots," says Everardo.
- Tempranillo is fantastic with grilled meats and vegetables or even pizza.
- Enjoy now or hold from six to eight years.
- Alcohol: 13.1%; pH: 3.77; Total Acidity: 0.59g/100mL; Cases Produced: 200; Bottling Date: August 16, 2010; Release Date: October 20, 2010.

Suggested Retail: \$__
Restaurant Wine List Price
(If you can find it): \$__ - \$__

Member Reorder Price - Just \$__ /Bottle
Save __% off Suggested Retail Price



2008 "Seven Brothers" Lake County Sauvignon Blanc



- **Bronze Medal, 2011 San Francisco Chronicle Wine Competition.**
- Aromas of honeysuckle and mango waft from your glass of this yummy Sauvignon Blanc. On the palate, green tea, citrus and lemongrass make this white a rich, complex companion to food, or for quaffing, too.
- The Robledo family's 45-acre Oak Ranch Vineyard in Lake County supplied all of the fruit for this wine. Vines are located at elevations up to 1,300 feet. Summers are dry and warm. In the last decade, Lake County, located 15 miles north of the Napa Valley, has developed a reputation for terrific Sauvignon Blanc. Lake County's best Sauvignon Blanc grapes are planted at elevations from 1,300 to 1,800 feet, which makes possible the kind of crisp acidity desirable in the varietal.
- After hand harvest on October 1, 2008, fruit was gently crushed, then fermented in stainless steel tanks. It remained in the tank for eight months on the lees to develop maximum fruit flavors and mouth texture.

- "This 2008 Sauvignon Blanc is a wonderful summer wine that pairs well with seafood. It is well balanced with a refreshing crisp finish," says Winemaker Everardo Robledo.
- Enjoy this Sauvignon Blanc with ahi tuna, oysters, ceviche and light salads.
- Pour now or hold up to six years.
- Alcohol: 13.8%; pH: 3.35; Total Acidity: 0.72g/100mL; Cases Produced: 3,400; Bottling Date: May 5, 2009; Release Date: July 16, 2009.

Suggested Retail: \$__
Restaurant Wine List Price
(If you can find it): \$__ - \$__

Member Reorder Price - Just \$__ /Bottle
Save __% off Suggested Retail Price

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 For other available wine selections, please see page 10.



Robledo Family Winery

Location:
Sonoma/Carneros region
of Sonoma County

Owner:
Reynaldo Robledo

Winemaker:
Everardo Robledo

Established:
2003

Annual Cases Produced:
13,000

Website:
www.robledofamilywinery.com

CWC Selections:

- 2009 Napa Valley Tempranillo
- 2008 “Seven Brothers” Lake County Sauvignon Blanc

“Consuming wine in moderation daily will help people to die young as late as possible.”
—Dr Philip Norrie, “The Wine Doctor” who released the world’s first R.E.W (Resveratrol Enhanced Wine).

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On the Cover:

The Story Behind The Wines...

Seven League Boots, Seven Brothers at Robledo Family Winery



Members of the Robledo family stand among the vines at their Sonoma Los Carneros property. Left to right: Francisco, Everardo, Reynaldo, Maria, Lazaro and Luis.

Seven League Boots

Remember the fairy tale about the Seven League Boots? Every step taken in the magical boots covered seven leagues (approximately 21 miles), so that the wearer could travel great distances faster than anyone (like most fairytales, this one pre-dated cars, trains and airplanes!).

Reynaldo Robledo, Founder of Robledo Family Winery in the Carneros region of Sonoma County, has his own Seven League Boots story. It is not a fairy tale, but reality, and chronicles the distance a man can go when he has a dream that fires his soul.

At the tender age of 16, Reynaldo and his father began working in the vineyards of the Napa Valley. They had traveled from their home in Michoacán, Mexico on the Bracero program, a U.S. work/visa program then in place that enabled workers to legally cross the border.

Continued on page 5

Water to Wine

Part 2: Wells & Conservation

No doubt about it... California is a tough state for water. Large urban populations suck up much of it. Added to this is the complex geology of the coastal regions, where many vineyards are located, that lead to irregular stream flow. In the summertime, when vines need water the most, streams are lowest, so growers often rely on reservoirs either winery-built (as in the Carneros region of Napa/Sonoma, discussed in last month's *Uncorked*) or provided by the county.

Wells are another option for summer irrigation. "We supplement our vines with judicious use of drip irrigation from wells, drilled down to the Sierra Nevada aquifer," says Founder/Winemaker Bill Easton of Terre Rouge in Amador County. "There are underground 'rivers' with cracks in the granite batholith. Our wells are from 180 to 500 feet deep."

What other options exist for winery water sources? Conservation and new methods of managing water are a hot topic now among wineries. The California Sustainable Winegrowing Alliance reports that "big drink" irrigation – watering less often but deeper – has cut water use at some wineries by as much as 50%. Subsurface drip irrigation systems in Lodi have eliminated damage to drip lines by coyotes and increased water efficiency. Precisely monitoring vines and delivering water only when needed is decreasing water use. Even bottle washing efficiency is reducing the water bill.

The issue of water to wine is generating creative solutions in California from a wine industry that is one of the nation's leaders in sustainable agricultural solutions. Salud!

Thank you to: "Decision support tool seeks to aid stream-flow recovery and enhance water security," California Ag." (Oct.-Dec. 2008); California Sustainable Winegrowing Alliance; Bill Easton of Terre Rouge Wines & Easton Wines.

In Our Email Bag

"...he really enjoys your club!"

"I purchased a 3-month membership in your wine club for my husband, Chris Berry, for Christmas. He loved it so much that he has extended his membership. He loves all things wine related and he really enjoys your club! Such a fantastic gift, thank you."

—Michelle Berry, MD

A Recipe from Robledo Family Winery

Maria's Mole

"Mole recipes vary from regions and towns in Mexico, and are passed down in the family generation to generation," says Robledo Marketing Director Jayme Rubke. "No Mole is ever the same, and this is Maria's own unique recipe!"

(Serves 4)

Ingredients:

- 1 medium chicken
- 1 cup olive oil
- 12 dried Pasilla chiles
- 8 dried Guajillo chiles
- 6 dried Negro chiles
- 2 corn tortillas
- 1 white onion, quartered
- 2 ripe tomatoes
- 6 tomatillos, husked and rinsed
- 2 slices of white bread, toasted
- ½ of 1 tablet of "Abuelita" chocolate
- 2 bay leaves
- 3 pimientos, large
- 3 pimientos, small
- 3 whole cloves
- 6 cloves of garlic, peeled
- 1 banana, peeled and sliced
- 1 small piece of fresh ginger, peeled
- ¼ cup sesame seeds, toasted

Directions:

1. Rinse the chicken and place in a large pot, cover with water and bring to a boil, reduce heat and simmer, covered 1 hour. Remove chicken, cut into pieces and strain and reserve broth, set aside.
2. Heat the olive oil in a large skillet. Remove and discard the stems and seeds from the chiles, tear chiles and sauté in oil until fragrant. Set aside. Add the tortillas and bread and fry until crisp. Set aside. Reserve ¼ cup oil.
3. Grill the onion, tomatoes and tomatillos in an iron skillet or on a comal, set aside.

Continued on back page

Reynaldo's enthusiasm for tending vines was immediate and exceptional. Soon, he was foreman of the work crews. He married the girl he loved from back home, Maria, had children and threw himself into his dream of one day having his own winery. "He was always working," Maria says. "When he wasn't working, he was studying English or learning how to use different farm equipment." Twenty-eight years ago, he bought his first acreage, now the home of his winery. He was covering territory unimaginable to most farm workers from Mexico...and he would cover far more...



Reader's Digest and other top publications have featured Robledo's story.

Below: Reynaldo with Presidents Obama and Felipe Calderón of Mexico.

Lazaro Robledo,
Tasting Room
Manager.



Amazing Journey in the Glass

As you drive up to the Robledos' mission style winery with its gorgeous vineyards reaching out to Sonoma Valley's foothills, you'll soon enter a tasting room reminiscent of an old hacienda. The soft lighting accents the dark glow of solid wood chairs and tables. In a few seconds, you'll notice the walls are adorned with far more than just wine awards. There are photos of Reynaldo meeting the President of the United States and the President of Mexico, articles from magazines like *Reader's Digest* and *People Magazine*. The distance Reynaldo Robledo has traveled from vineyard laborer to winery owner is an inspiring and amazing journey. Pour a glass of Robledo Sauvignon Blanc and Tempranillo and celebrate this family's "American Dream"!

Continued on page 6



Robledo's charming winery facility.



350 Acres, Three Counties

Over the years, the enterprising Reynaldo acquired more than 450 acres of vineyards spread throughout Napa, Sonoma and Lake counties. “We saved every dime,” says Maria, and much of it went into the purchase of land. In 1984, he purchased his first 14 acres in the Carneros region of the Napa Valley. Soon, he added Sonoma/Carneros property, then Lake County acreage. Seventy percent of the winery’s vineyards occupy valley floor sites and 30% are on hillsides, creating a nice mix for the family’s 13 wines split among Estate, Reserve and Commemorative tiers. Today, son and Vineyard Manager Jenaro Robledo works among the vines beside his father Reynaldo and brothers Everardo and Adrian. “My father taught me everything about farming the land,” says Jenaro. “I learned from his strong work ethic.”



The first vines of spring at Robledo Winery.

Robledo's hacienda style tasting room.



US, Mexico and Robledo family flags unfurled, with estate vineyard in background. The Robledos researched their Spanish family crest and created their own flag.

Seven Sons with Seven League Boots

To match his Seven League Boots, Reynaldo and Maria have seven sons, all active in the family business.

In addition to Jenaro, son Lazaro manages the Napa and Lake County tasting rooms. We met him chatting it up with visitors from Florida, who were raving about Robledo wines and signing up for its wine club. “We get people in our tasting rooms from all over,” Lazaro says. He is ever present at winery events like the new Lobster Boil held mid-September, helping to dump grilled Maine lobster tails on paper clad tables for guests to crack open, along with shrimp, artichokes, garlic and sausage paired with Robledo’s award winning wines, including Sauvignon Blanc (our CWC selection). His brother Everardo oversees the cellar where he produces everything from Robledo Chardonnay and Pinot Grigio to Pinot Noir, Cabernet Sauvignon, Merlot, Zinfandel, Barbera, “Los Braceros” Red Blend, Tempranillo and Syrah. Francisco handles cellar operations and quality control, while his twin brother Luis is sales rep working with restaurants and distributors. Rey Jr. produces Robledo’s estate olive oil. A recent high school graduate, Adrian is working full time at Robledo and plans to study wine business in college next semester.



Guests enjoy Robledo’s Lobster Boil, with lobster, shrimp and more dumped onto the table for a seafood and wine extravaganza.

Continued on back page

Sonoma Valley Uncorked

A day and a night in the Sonoma Valley

Sonoma County is large and spread out with quite a variety of wine regions. Tony Healdsburg in the north, sleepy Dry Creek Valley, foggy Freestone on the Coast and Cab-friendly Alexander Valley are among its charms. So is Sonoma Valley, known as Valley of the Moon. Located just 45 miles from San Francisco, this is laid-back, eco-friendly, historic wine country that many tourists pass over on the way to Napa. We're here to tell you – it's worth a visit.

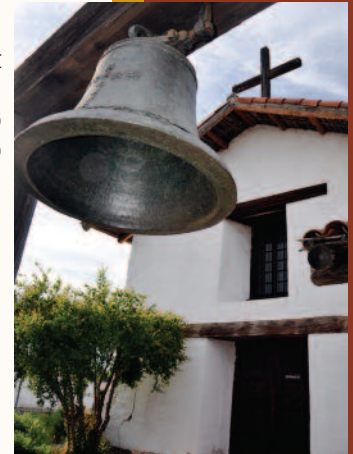
The 17-mile long valley's heart is historic Sonoma Plaza, where you are within 15 minutes driving distance from 40 wineries. We'll start our visit there...

1. You arrived the night before and had a wonderful night's rest at An Inn 2 Remember, just a half block away from historic Sonoma Plaza (see Places to Stay, page 7). First stop – Sonoma Valley Visitors Bureau on the square. Friendly folks are ready to answer all your travel questions.
2. So much history in this one block... General Vallejo's barracks (tours available); the plaque commemorating the Bear Flag Revolt of June 14, 1846, declaring California a republic (the Bear Flag is today California's state flag); the only mission to be founded under Mexican rule dating to 1824.
3. Wander through the Plaza's huge park with its massive old trees – a rare and wonderful place.
4. Get fixings for a picnic lunch at Sonoma Market or Whole Foods, then visit one of several wineries that offer hiking trails, including Kunde. The Inn has bicycles ready for you – Buena Vista, Ravenswood, Gundlach Bundschu and more wineries are just a pedal away. Visit www.sonomavalley.com for a downloadable map of hiking and biking routes.
5. If you'd rather wine tour by car, there are 40 wineries within a 15-minute drive. Don't want to drive? Take the Sonoma Wine Country Trolley for a guided tour complete with wine & food.
6. Come back to the Inn and enjoy a hot tub before dinner at Café la Haye, 140 E. Napa St. 935-5994. Warning: You'll need reservations because it's popular. Among the Inn's other recommendations are 522, Red Grape, Della Santina's, girl & the fig, Harvest Moon Cafe, La Sallette and Mary's Pizza.
7. Wrap up your evening with a quiet stroll around the Plaza or stop by Murphy's Irish Pub. With its live music, there's always a party!



Wine shops, restaurants, art stores and lots of history at Sonoma Plaza.

The last and northernmost mission, San Francisco Solano



Sebastiani Theatre, site of Sonoma's popular annual film festival.



Stroll around the Plaza's tree-filled park.



History abounds in Sonoma Plaza.

Colorful artisan shops are plentiful in Sonoma Plaza.



Places to Stay: An Inn 2 Remember

A delightful old Victorian in the historic heart of Sonoma Valley makes wine touring extra special. An Inn 2 Remember is a real find. Enjoy!



The Inn 2 Remember team.

Location, Location, Location:

This is the closest B&B to historic Sonoma Plaza...just 1/3 block away.

Something Special:

The Mimosa Room is a honeymoon suite with a hand-carved, teak, California King Canopy bed, gas fireplace, double whirlpool bath and semi-private porch with swing.

Surprise, Surprise:

This facility was the first licensed B&B in the City of Sonoma. Expect delightful evening munchies on your doorstep!

History:

The Inn's front house is a Victorian dating to 1910. The back house was built in 1869. Les Waller and Kym Edwards purchased the property in 2010 and promptly renovated everything, from walls to windows to beds and bedding.



Breakfast Fun:

Graham is your breakfast chef, holder of two degrees in viticulture and resident fount of wine knowledge. His British wit blends perfectly with yummy menus like Honeyed Grapefruit with Rum Sugar, Crustless Chard Quiche and Smoked Chicken Artichoke Sausage. It's so much fun breakfasting with other guests on their own wine adventures!

Activities:

"It's like an adult playground here," laughs Kym. You can use one of the Inn's eight bicycles to visit nearby wineries. Sonoma Plaza with restaurants, wineries, art galleries, and more is a two-minute walk. Winery horseback riding tours, balloon rides and historic museums are close by.



Accommodations:

Of the Inn's six rooms, four are in the back house, all with private porches. Three rooms have double whirlpool tubs and all have showers. The décor is an eclectic mix of Arts & Crafts and Victorian touches, from antiques to artwork. The proprietors have been collecting pieces for years, anticipating their dream of B&B ownership.

An Inn 2 Remember • 171 W. Spain Street, Sonoma, CA 95476
Reservations: (707) 938-2909 • www.aninn2remember.com

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You Be The JUDGE



Wine Win-Win

Every time you uncork your CWC wines, you have a chance to win an entire case of whichever CWC wines you love! Just fill out the Judging Card enclosed with each shipment, send it to us, and your Judging Card will be entered into our year-end drawing for a case of the winner's choice. Judging is not only fun, but also, gives you a chance to sharpen your palate and powers of observation. It's a wine win-win as a CWC Judge. Salud! (Wines are rated on a 20-point system...with 20 points being the highest.)

Premier Club:

20 pts Courtney Benham 2009 Russian River Valley, Sonoma County Merlot "Beautiful color, rich earthy taste. We had a toast with each glass."

- Chuck & Pam Gee, GA

20 pts Castoro 2010 "Blind Faith" Paso Robles Pinot Noir "I loved it! The best Pinot Noir I have had in a very long time!"

- Patricia Sanchez, TN

20 pts Andretti Winery 2010 Central Coast Chardonnay "This wine is so smooth that my husband will drink white wine. Best Chardonnay in my opinion, light fruity taste and smell. Love it! Love it! Love it!"

- Amanda McElhannon, FL

17 pts Dierberg Estate Vineyards (Three Saints Red) 2009 Santa Barbara County Steakhouse Red Wine "Tight nose becomes earthy with aeration. Palate's fruit forward with assertive mixed berries (I got a lot of blueberry) Medium body with smooth mouth feel and the most engaging powdery tannins in the finish. Very memorable."

- Wes Jarrell, WV

16 pts Thornton Winery, Cab-Merlot blend "My first bottle from you...And wow! It was incredible! This was extremely tasty and well balanced and I am so glad that Ashley told me about it when she signed me up for the club. What a stupendous beginning, to what I hope will be an incredible journey with your club! Thank you so much!"

- Stephanie Martin, OR

Signature Series:

20 pts Grassi Wine Company 2007 Napa Valley Cabernet Sauvignon "Loved this wine with my chocolate dessert!"

- Reco Smith, GA

International Selections:

18 pts La Gravette de Corconne 2011 Reserve Rouge Languedoc "Yummy red berry flavors, lush texture, very friendly wine from the South of France. Delicious!"

- Nancy Armstrong, NY

Two More Exciting CWC Clubs to Try!

Signature Series
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collectors and
connoisseurs



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Storybook Mountain Vineyards 2009 Estate Reserve Napa Valley Zinfandel

- A rare 3 stars and 97 points, *Connoisseurs' Guide*: "Storybook Mountain has long set the standard for just how good Napa Valley Zinfandel can be..."
- Just 442 cases produced.

EHret Family Winery 2007 "Bella's Blend" Knights Valley, Sonoma County Red Wine

- Double Gold Medal, 2011 *San Francisco Chronicle* Wine Competition; 95 points, Wine X/JustWinePoints.com (July 2011).
- Only 528 cases produced.

Call us to try the Signature Series and receive half off this month's selection. Just \$___ for new members.

International Selections features "mom & pop" wineries from around the world.



During international travels, American businessman and wine lover Steve Jacobs discovered western Australia's Margaret River wine region and his winery dreaming began. Enlisting the help of Guy and Chantal Gallienne, recent transplants from France's Loire Valley, he created Eagle Vale Winery. Uncork Steve's dream in this month's selection.

Eagle Vale Winery 2008 Premium Range, Margaret River Shiraz

Lush flavors of red berries, cherries and spice mark this classic Australian varietal. Tannins are soft, drinkin' is easy, g'day!

Eagle Vale Winery 2008 Premium Range, Margaret River Semillon Sauvignon Blanc

On the nose, notes of citrus lead to a full parade of intense tropical fruit flavors, headed up by bright mineral notes. A terrific match with seafood, pasta and salads.

Call us to try International Selections and receive half off this month's selection. Just \$__ for new members.

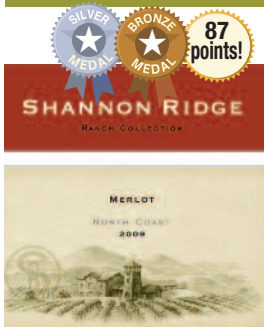
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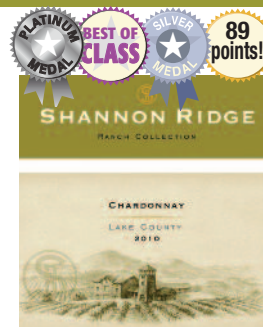
SHANNON RIDGE VINEYARDS - Lake County



2009 Ranch Collection North Coast Merlot

- **Silver Medal**, Riverside International Wine Comp.; **Bronze Medal**, *San Francisco Chronicle* Wine Comp.; **87 points**, California Wine List: "...lighter-bodied, fruit-driven wine, it's for fans of softer reds."
- This Merlot is a delicious choice with grilled lamb chops, roast chicken, meat loaf, beef stew and

Normal Retail: \$23 Reorder: \$11.99



2010 Ranch Collection Lake County Chardonnay

- **Platinum Medal**, Critics Challenge Int'l. Wine Comp.; **"Best of Class,"** People's Choice Wine Awards; **Silver Medal**, *San Francisco Chronicle* Wine Comp.; **89 points**, California Wine List: "...A nice and round wine, with lush fruit and a mild acidity, it's for fans of softer, rich whites."
- Wonderful with Shrimp Scampi, roasted Portobello mushrooms, BBQ salmon, spinach quiche, Brie or mild Cheddar cheese and stuffed olives.

Normal Retail: \$19 Reorder: \$10.99

W. WHEELER WINES - Livermore

2009 W. Wheeler Central Coast Sangiovese



- Bright aromas of dark cherry, toasty oak, and a subtle earthiness typical of Sangiovese are followed by rich flavors of dark cherry with black plum, vanilla, and spicy oak notes. The finish features mild tannins and nice acidity.
- Given its acidity and moderate tannin, this wine will pair wonderfully with all kinds of food including grilled chicken, lamb, pork, pizza and pasta.
- Enjoy now or hold up to two years.

Normal Retail: \$20 Reorder: \$11.99

2010 W. Wheeler Wines Livermore Valley Sauvignon Blanc



- "This wine is full of beautifully complex aromas of lime zest and tangerine," says owner Steven Mirassou. "In the mouth, it has great citrus flavors and terrific acidity."
- Pairs well with all kinds of food, especially Risotto with Prawns and Peas.

Normal Retail: \$18 Reorder: \$10.99

TRENZA & TANGENT - Edna Valley

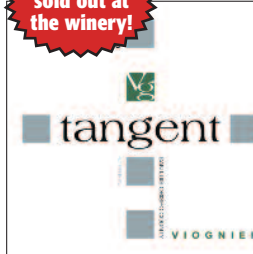
2009 Trenza Santa Barbara County Mourvèdre-Syrah-Grenache



- Dark purple in color, this wine begins with aromas of rich raspberry, chocolate, boysenberry and blueberry. Complex berry flavors merge with mocha, oak, ripe tannins and a hint of vanilla.
- Typical "red wine" foods like roast beef, burgers and pizza will love this wine, yet it is also a good choice for simply quaffing.
- Enjoy now or hold up to three years.

Normal Retail: \$30 Reorder: \$13.99

2010 Tangent San Luis Obispo Viognier



- Lovely fragrances of honeydew, cantaloupe, figs, lemon and orange lead to a crisp and juicy mouthful of similar flavors, along with apricot notes. On the finish, cantaloupe does a star turn. This is a very nicely balanced wine with good acidity.
- This wine will pair well with seafood of all kinds, light chicken dishes and summer salads.

Normal Retail: \$17 Reorder: \$10.99



A Message from Bruce & Pam

We are often asked "which wines have you featured in the past and how can I reorder them?" The wines listed here are all recent club features. Each one has been hand-selected by us and comes with our 100% guarantee. Whether you would like to try one or all of these wines, please call or visit our website to place an order. Prices listed are per bottle, with a minimum of 6 or 12-bottles. Mixed-case orders are okay. In fact, we encourage you to try as many as you can!

Please remember that the wines we feature come from small "mom & pop" wineries and supply may be limited.

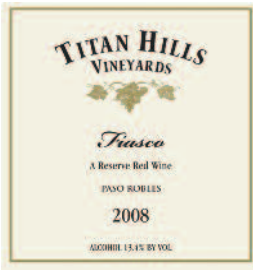
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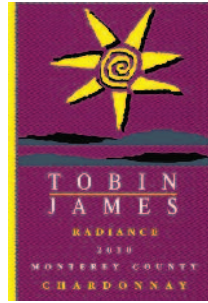
TOBIN JAMES CELLARS - Paso Robles



2008 Titan Hills Vineyards "Fiasco" A Reserve Red Wine

- Bright garnet in color, this Mediterranean-style blend serves up aromas of dark fruit and spice, followed by juicy red fruit flavors and a yummy finish.
- This fabulous red blend is a star with smoked baby back ribs, grilled burgers, Portabella mushrooms with caramelized onions or any spicy Italian dish.
- Enjoy now or hold up to five years.

Normal Retail: \$21 Reorder: \$11.99



2010 "Radiance" Chardonnay

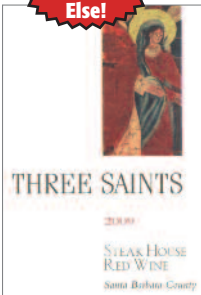
- Gorgeous gold, this crisp white wows you with its fragrances of rich lemon, apple and tropical fruits. Pineapple, pear and banana flavors merge into a lingering finish. Another glass, please!
- This Chardonnay is the perfect choice with seafood of all kinds, lightly sauced chicken and veal.
- Enjoy now or hold up to three years.

A Pam Boring Favorite!

Normal Retail: \$18 Reorder: \$10.99

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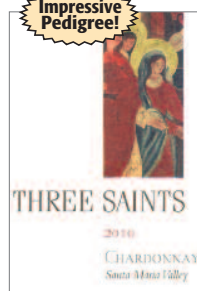
DIERBERG WINERY - Santa Barbara County



Three Saints 2009 Steakhouse Santa Barbara County Red Wine

- On the nose, savor enticing aromas of blackcurrant, boysenberry, fig compote and hints of apricot, black pepper and vanilla. These are echoed on the palate and joined by flavors of watermelon and strawberry.
- Rich and full-textured, this wine is ready for a steak dinner!
- Enjoy this wine now or within a couple of years.

Normal Retail: \$26 Reorder: \$13.99



Three Saints 2010 Santa Maria Vineyards Chardonnay

- This tasty Chardonnay starts with aromas of pear, Fuji apple, lemon and honeysuckle. Fresh in the mouth, the wine offers flavors of orange, honey and allspice, finishing with a long burst of citrus.
- Pairs easily with roast chicken and vegetables, all kinds of seafood, salads or as an aperitif.
- Enjoy this wine now.

Normal Retail: \$20 Reorder: \$10.99

OREANA WINERY - Santa Barbara



2008 Central Coast Pinot Noir

• **Silver Medal**, San Francisco Chronicle Wine Comp.; **Bronze Medal**, Central Coast Wine Comp.; **Bronze Medal**, Los Angeles Int'l. Wine Comp.

- Lovely aromas of rose, raspberry and blackberry lead to a palate of similar flavors enhanced by rich cherry notes.
- Great with Mediterranean dishes that include lamb or beef, vegetarian dishes with a little spice or curry, and seafood dishes like paella and gumbo.

Normal Retail: \$24 Reorder: \$11.99

Our latest Special Edition!



2009 California Verdelho

• **Silver Medal**, San Francisco Chronicle Wine Comp.

- This unusual wine's beautiful flavors of tropical fruit and guava and a supple, seductive body will lure you from the first sip.
- Terrific with Pacific Rim cuisine, spicy foods, sushi and all types of shellfish. Verdelho has an amazing ability to cut through spice, making it a fine friend for all sorts of exotic Vietnamese, Thai and even BBQ.

Normal Retail: \$18 Reorder: \$10.99

TULIP HILL WINERY - Tracy Hills



2009 Tracy Hills, Mount Oso Vineyard Cabepulciano Cabernet Blend

• **Silver Medal**, 2011 Taster's Guild Wine Competition. Notes of spice, black cherry and cedar grace the nose followed by flavors of summer-ripened berries and a kiss of dark chocolate. Final blend is 55% Cabernet Sauvignon and 45% Montepulciano.

- A great choice for turkey dinner, smoky BBQ, red pasta sauces, cured meats, blue cheese and burgers.

Normal Retail: \$28 Reorder: \$13.99

Cab Lover's Favorite!

MOUNT PALOMAR - Temecula Valley



2008 Bella Cuvee

• **Bronze Medal**, Indiana State Fair.

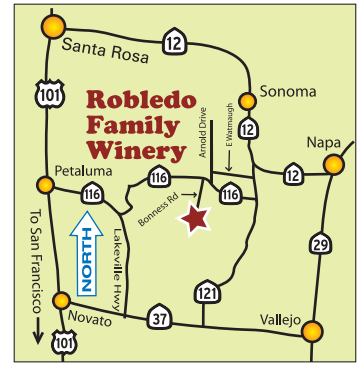
- Aromas of cherry liqueur and blackberry with just a hint of earthiness are followed by a full-bodied texture and lush red fruit flavors in the mouth.
- Final blend is 64% Cinsaut, 21% Charbono and 15% Tannat.

Normal Retail: \$35 Reorder: \$15.99

Backroads Wine Touring

When we think of sipping a wonderful glass of wine, it's usually a relaxing image. No hustle and bustle. But a visit to wine country can be crazy with crowds and traffic jams. No doubt, places like the Napa Valley are world-class destinations and everyone should make the trip. Breaking away from the wine pack to less traveled parts of the wine path is also an option. There are many parts of California wine country that offer scenic, quiet back roads, fewer folks in the tasting rooms and great wine. The Central Coast (Edna Valley, Santa Ynez Valley), Sonoma County (Freestone, Russian River Valley, Dry Creek Valley) and the Sierra Foothills are all waiting for you. Call CWC for recommendations on restaurants, lodgings and wineries for your back roads wine touring. Salud!

Their mother Maria is famous for her incredible Mexican cuisine showcased during the winery's various annual events. All family members are honored by Robledo's "Collector's Series" Cab, with the label devoted to one family



member each vintage. Family values, as well as fine wine, are alive and well at Robledo. Twenty-two grandchildren ranging in age from one month to 14-years-old are waiting to make Robledo a third generation family success story. Join them on a remarkable wine journey by calling (707) 939-6903 for a winery visit; appointments are recommended for groups of six or more. More than likely, you'll get a personal view of Robledo from a family member pouring wines. Salud!

Wine sale ad



Sun umbrellas are open, grapes growing at Robledo.

Recipe *Continued from page 4*

Brown the sesame seeds.

4. In a heavy pot, heat the chiles, onion, tomatoes, tomatillos, tortillas, bread, cover with chicken broth. Add chocolate, bay leaves, pimientos, cloves, garlic, banana, ginger and sesame seeds and simmer, covered 1 hour.
5. Pour Mole into a blender and blend, adding chicken broth as needed to thin to a sauce.
6. Heat $\frac{1}{4}$ cup of chile oil in the heavy pot, add the blended Mole and the pieces of chicken and heat through. Serve with Jasmine rice and a crisp green salad.
7. Open a bottle of Robledo Family 2010 Napa Valley Tempranillo and enjoy with family and friends.